

Welcome in our Grison Restaurant Crap Naros

*Here in our rustic Crap Naros, coziness and get togethers
are the main purpose.*

*Our kitchen team will spoil you with Grison Classics as well as
typical Swiss dishes.*

*Our service team will is at your side for any further information
concerning the menu or wines.*

Enjoy your meal!

Restaurant Crap Naros

*Enjoy a warm atmosphere at the table with your
family or your friends*

Just like at home - served right in the middle of the table



As of 2 persons you can choose your Sharing menu

The Crap Naros team wishes you "an Guata"!

Bündner Gnuss

As of 2 persons you can choose your Sharing menu

For starters

Grisons barley soup „Sporzer Style“

Dried meat from Grisons | vegetables | cream

Lenzerheidner Cheese

Fig mustar | pickled vegetables

As Main course

Saddle of Beef

Marrow bone | root vegetables | potatoes | broth | Horseradish Cream

Quark-pizokel

spinach leaf | brown butter | tomatoes | mountain cheese

Capuns „Nona Style“ |

Cheese Sauce | Vegetable Cubes | Onion Rings

Dessert

Nut cake Sporzer style

Caramel | Walnuts | Butter crumble

72 Sfr per person

Winter - Gnuiss

As of 2 persons you can choose your Sharing menu

For starters

Apple - Celery Salad

Walnuts | Watercress

Beetroot Soup

Horseradish | Sour Cream | Pumpernickel

As Main course

Roasted Lamb Shoulder

Spinach Dumplings | Zucchini

Red Lentil Daal

Yoghurt - Mint Dip | Pita Bread

Dessert

Rhubarb Crumble

Sour Cream ice Cream | Berries

72 Sfr per person

Snacks

Lenzerheidner Mountain Cheese  18

Fig mustard | pickled vegetables

Roe Deer Salsiz by Hatecke from Scuol 21

Cold-stirred cranberries | figa mustard by Jumi | pear bread by Weber from Davos

Cervelat Cheese Salad 24

Pickles | chives | French dressing or Sporzer dressing

Soupes | Soups

Grison Barley Soup "Maiensäss style" 16/20

Dried Grison Meat | Diced Vegetables | Cream

Beetroot Soup 16/20

Horseradisch | Sour Cream | Pumpnickel

Starters

Mixed Leaf Salad  14

Croutons | Dressing

Seasonal Mixed Salad  16

Croutons | Cucumber | Tomato

Apple - Celery Salad  19

Walnuts | Watercress

Our Salads are served with Sporzer House Dressing on the side

Swiss Beef tartar 30/36

Belper Knolle | pickled vegetables | herb salad

Beetroot-tartar  28/34

Belper Knolla | pickled vegetables | herb salad

Crap Naros Classics

- Sporzer Pork Cordon Bleu 48
Filled with Raclette Cheese and dried Grison Meat | Fries | mix vegetables
- Swiss beef sirloin (220 g) 54
Café de Sporz-butter sauce | Fries | mix vegetables
- Saddle of Beef 48
Bone Marrow | root vegetables | potatoes | broth | Horseradish Cream
- Pasta | Beef Ragout à la Bolgnese 32
Applesauce | Mountain cheese | Onions
- Quark-pizokel 29
spinach leaf | brown butter | tomatoes | mountain cheese
- Raclette Cheese from Jumi, Bern (250g)  34
Boiled potatoes | pickles
+ Small Portion Bündnerfleisch 40 gr. 8
+ Large Portion Bündnerfleisch 80 gr. 16
- Capuns „Nona Style” 32
Dried Grison meat / Cheese Sauce | Vegetable Brunoise | Onion Rings
/ Mountain Cheese
- Vegetarian variation  29
- Vegan variation  29

Seasonal Variety

Roasted Veal Sirloin Steak 58

Jus | Green Asparagus | Cherry Tomatoes | Rosemary Potatoes

Roast Lamb Shoulder 46

Spinach Dumplings | Zucchini

Roasted Bruggli Char Fillet 45

Mustard sauce | Braised Cucumbers | Parsley Potatoes

Sporzer Herb Sausage ^{from Veal & Pork} 32

Onion sauce | Mashed Potatoes

Red Lentil Daal  38

Yoghurt - Mint Dip | Pita Bread

Served in the Fondue Pot

Cheese Fondue

Homemade Mixed



All fondues are served with boiled potatoes and home-made pickled vegetables

Mez e mez "the classic" per person 38

With Truffle per person 48

+ Small Portion Bündnerfleisch 40 gr 8

+ Large Portion Bündnerfleisch 80 gr 16

Vegan  per person 38

As of 2 Persons

Meat Fondue in hearty boullion per person 64

Three kinds of meat, freshly cut; beef, veal and chicken | french fries | six homemade dips | fruits

Dessert

Caramel custard „the Original“ 14

Whipped cream / "Bretzeli"

Nut cake Sporzer style 18

Caramel / Walnuts / Butter crumble

Rhubarb Crumble 18

Sour Cream ice Cream / Berries

Our selection of «Glatzch Balnot» from Surava, Grisons

Ice cream:

Vanilla | Chocolate | Ovomaltine | Egnog per scoop 5

Sorbet:

Strawberry | Lemon per scoop 5

served with 2 cl vodka (2 scoops) 15

Whipped cream 1.5

Chocolate sauce 5

Declaration of provenance:

Switzerland: Veal / Beef / Pork / Pike Perch / Chicken
Switzerland Fish

Apéritif

4 cl

Martini weiss	16%	9
Ramazotti	30%	9
San Bitter (alkoholfreie)	20 cl	6
Bündner Röteli 2cl	22%	9
Cynar	16%	9
Fernet Branca 2cl	38%	9
Appenzeller	29%	9
Braulio 2cl	19%	9

Gunzwiler Destillate Urs Hecht 2 cl

Im Barrique

Gunzwiler Rosenapfelbrand	40%	12
Gunzwiler Kirsch Teresa	40%	12
Gunzwiler Vieille Prune	40%	12
Gunzwiler Vieille Williams	40%	12
Gunzwiler Vieille Abricot	40%	12

Lipp Destillerie **2 cl**

Grand Marc N°5 45% 14

Bianco 41% 14

Portwine **4 cl**

Graham's Porto Reserve Six Grapes 16% 9

Drafft beer 20cl 30cl 50cl

Feldschlösschen 4 5 7

Feldschlösschen Panaché 4 5

7

Bottled beer **33 cl**

Monsteiner Häusträffel (Wheat) 50cl 8

Monsteiner Huusbier 6.50

Feldschlösschen without alcohol) 5

Feldschlösschen Premium 5.50

Juice Möhl **33 cl**

Trüb 5.50

Trüb sans alcool / without alcohol 5.50

Mineraalwater

Allegra	47cl	5.50
Allegra	77cl	9
Passuger	47cl	5.50
Passuger	77cl	9

Soft drinks

Fanta, Sprite, Coca-Cola, Cola Zero		5.50
Icetea Pfirsich & Zitrone		5.50
Rivella rot & blau		5.50
Apple Juice & Shorley,		5.50
Tonic, Bitter Lemon	20cl	6
Tomatoe Juice	20cl	5

Hot alcoholic Drinks

Guarda Val Kaffee	12
Cognac-Egg liqueur , coffee,whipped cream	
Homemade Mulled Wine	9
Homemade Orange-Punsch	7
without alcohol	
with rum	9
Kaffee Fertig	9
Schnapps, cane sugar, coffee	
Kaffee Lutz	9
Plum Schnapps, cane sugar, coffee powder, hot water	

Hot non alcoholic Drinks

Café Crème / Coffee Hag	5
Espresso / Espresso Hag	5
Double Espresso	6
Cappuccino	5.50
Milk coffee	5.50
Latte Macchiato	6
Ovomaltine / chocolate	5

Sirocco BioTea

tea cup	5
Gentle Blue - Earl Grey	
Purple Breeze - Darjeeling Ceylon Sunrise	
Black Chai - black tea with spice	
Camomille Orange Blossoms	
Moroccan Mint	
Verveine	
Piz Palü - herbal tea	
Japanese Sencha - green tea	
White Silver Needle - Jasmin	
Red Kiss - fruit tea	